

[54] **PRESSURE FIXATION OF COFFEE  
GRINDER GAS**

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426/651**

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[58] **Field of Search** ..... **426/386, 387, 594, 312,  
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[57] **ABSTRACT**

The concentration of volatile organics that can be incorporated into a glyceride carrier is increased by the use of pressure in excess of 100 psia. Specifically coffee grinder gas aromatics are contacted with coffee oil in a pressure vessel. The resulting aromatized oil is then combined with soluble coffee solids.

**3 Claims, No Drawings**